

AMENDMENTS TO THE CLAIMS

Claims 1-6 (Cancelled)

7. (Currently Amended) A method of making Amazake which comprises:

- a) adding water to Koji made from germinated brown rice polished to remove only scarfskin while retaining bran layer and embryo part of brown rice;
- b) keeping the product of a) at about 40 to 70 ~~degrees~~ °C for 3 to 18 hours to convert it into sugar thereby forming Amazake;
- c) crushing or smashing Amazake made by converting Koji into sugar in b); and
- d) filling crushed or smashed Amazake of c) into desired sealing container members.

8. (Currently Amended) A method of making Amazake which comprises:

- a) adding water to Koji from germinated brown rice polished to remove only scarfskin while retaining bran layer and embryo part of brown rice;
- b) fermenting the product of a) to form Amazake;
- c) crushing or smashing the Amazake of b);
- d) mixing another Amazake made by from polished rice as a main raw material with the Amazake of c); and
- e) filling the resultant product of d) into desired sealing container members.

9. (Cancelled)

10. (Cancelled)

11. (Cancelled)

12. (Cancelled)